



nanam

delicious ; tasty ; mouthwatering

Welcome "Tuloy po kayo"

Our menu is a love letter to all who visit Nanam. It is written as a heart-felt tribute to our beloved Filipino cuisine and inspired by New Zealand's fresh, local and seasonal ingredients which help bring our culinary story to life.

Let us introduce you to the exciting world of Filipino cuisine and expertise served in a relaxed and fun environment.

Come and taste our story.
"Salamat po" Thank you.

TAPAS

Lamb "Adobo" Croquettas

Pure South lamb shoulder / adobo sauce / herb creme fraiche / bay leaf potato (4pcs) 18

Taco Pao

Hand rolled beetroot buns / sticky pork belly / assorted condiments and pickles (2pcs) 18 (Veg option available)

Wagyu Sausage "Longganisa"

Awarded "**100 Iconic dish in Auckland**"
Wagyu and lemongrass sausage / coriander / atchara pickle / tortilla / chipotle mayo / peanuts (2pcs) 22 df

Grilled Eggplant "Ensalada"

grilled eggplant salsa / black rice crisp / cherry tomatoes / lemongrass dressing 18

"Sinuglaw" Fish Ceviche

Fresh Fish ceviche / coconut vinegar / cucumber / phyllo crisp (2pcs) 18

Cauliflower Bravas

Crispy cauliflower / Chorizo sauce / Chimichurri verde 18

MAINS

Crispy Pork Hock "Pata"

Crispy pork hock in chorizo and basil sauce with spicy soy dip 38

Mushroom Sizzling "Sisig"

Three types of mushroom cooked in sizzling plate / grilled tortilla / chimichurri sauce / crispy vegetarian chicharon 36 (Vegetarian)

Fish of the day

Fish of the day baked in Banana leaf / leek and courgette / summer tomato butter sauce 36

"Lechon" Pork Belly

Roasted crispy pork belly roll with caramelised artichoke and apple sauce "sarsa" / Shittake petite salad 36

NZ Beef "Bistek"

55 day Aged handpicked NZ Sirloin, Charcoal grilled / pumpkin / calamansi shallot Jus (200g) 39

Roast Chicken "Sinigang"

Roasted Organic "Bostock" Chicken in Tamarind "Sinigang" rub / tomato salsa / green watercress puree (half chicken) 40

Beef Cheek "Kaldereta"

10-hr braised beef cheek / red pepper Caldereta sauce / braised lettuce / mushroom / garden peas 36

SIDES

Nanam Rice

Pandan and coconut jasmine rice 4

Kraut Slaw Salad

house kraut slaw salad with carrots, peanuts, and sesame in miso dressing 12

Crispy Kumara

Crispy red Kaipara kumara in spiced batter served with coriander shallot creme 12

Sauteed Greens of the day

Fresh green of the day in miso and ginger butter and almonds 12

To Finish

Tres Leches "Tiramisu"

Dark chocolate cake / Vanilla Mousse / Dulce caramel / vanilla coffee ice cream / Hazelnuts / Raspberries 18

Soy Panacotta "Taho"

Panacotta / Mango and peach compote / Mango coconut sorbet / Tapioca / Warm

pandan vanilla syrup 16

Sorbetero Selection

Hand made Ice cream of the day and hazelnut crumble (3 scoops) 14

Some options may be made to match your dietary requirements and for any gluten-friendly advice.
Please see one of our wait staff.